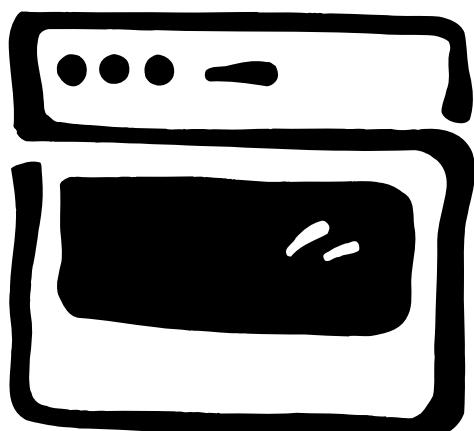


Gas ovens

INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance



Mod. EOG 621

⚠ Important Safety Information



You MUST read these warnings carefully before installing or using the oven. If you need assistance, contact our Customer Care Department on 08705 950950

Installation

- This oven must be installed by qualified personnel to the relevant British Standards.
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven, before using the oven.
- Do not attempt to modify the oven in any way.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Child Safety

- This oven is designed to be operated by adults. Do not allow children to play near or with the oven.
- The oven gets hot when it is in use. Children should be kept away until it has cooled.

During Use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Do not block any of the oven vents. Never line any part of the oven with aluminium foil.
- Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
- Never place plastic or any other material which may melt in or on the oven.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Do not hang towels, dishcloths or clothes from the oven or its handle.
- Do not use this oven if it is in contact with water and never operate it with wet hands.
- Take great care when heating fats and oils as they will ignite if they become too hot.

- Always use oven gloves to remove and replace food in the oven.
- Ensure that all control knobs are in the OFF position when not in use.
- Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the oven.

Maintenance and Cleaning

- Only clean this oven in accordance with the instructions.
- The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

Service

- This oven should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

Contents

For the User

Important Safety Information	2	Instructions for the Installer	14
Guide to Use the instructions	3	Important Safety Requirements	14
Description of the Appliance	4	Building in	15
Controls	4	Electrical Connection	16
Before the First Use	5	Gas connection	17
24 hour Clock and Timer	6	Conversion from Natural to LPG Gas	18
Using the Oven	8		
Hints and Tips	8		
Grilling with the turnspit	8		
Gas Oven Cooking Charts	9		
Cleaning the Oven	10		
Something Not Working	11		
Service and Spare Parts	12		
Customer Care	12		
Guarantee Conditions	13		

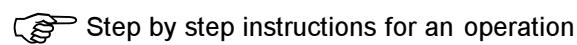
For the Installer

Guide to Use the instructions

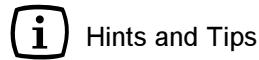
The following symbols will be found in the text to guide you throughout the Instructions:



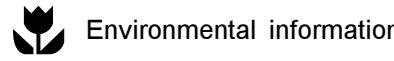
Safety Instructions



Step by step instructions for an operation



Hints and Tips



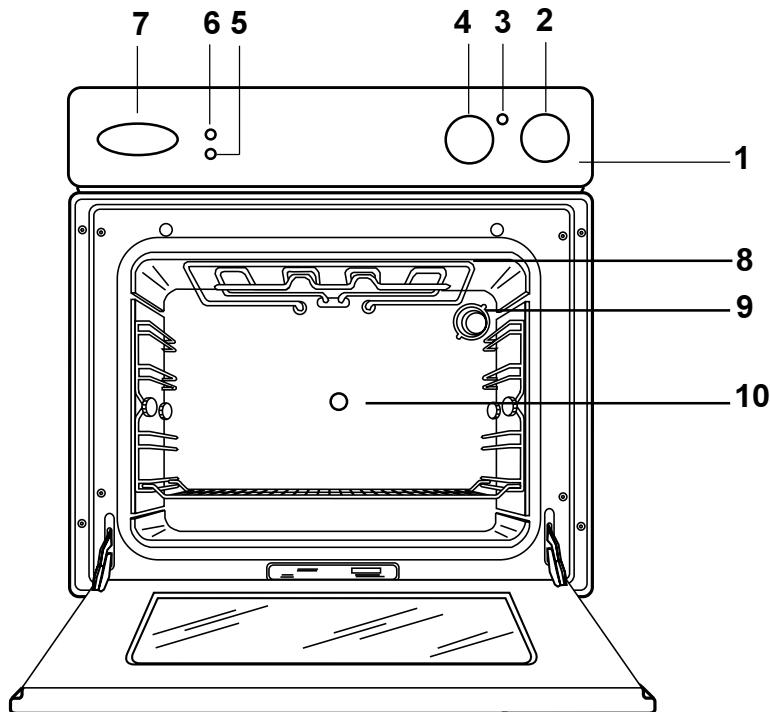
Environmental information

 This appliance complies with the following
E.E.C. Directives:

- * 73/23 - 90/683 (Low Voltage Directive);
- * 93/68 (General Directives);
- * 89/336 (Electromagnetical Compatibility Directive).

and subsequent modifications

Description of the Appliance

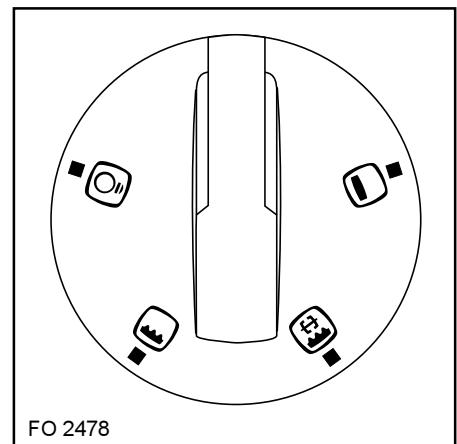


1. Control panel
2. Thermostat control knob
3. Gas stop Control Light
4. Oven function control knob
5. Thermostat control light
6. Mains on light
7. Electronic programmer
8. Grill
9. Oven lamp
10. Turnspit hole

Controls

Oven Function Control Knob

- Oven Light - The oven light will be on without any cooking function.
- Grill - The heat comes from the top element only
- Grill and Rotisserie - The turnspit can be used for either spit roasting meat or for kebabs and smaller pieces of meat.
- Bottom heating element - The heat comes from the bottom of the oven only



Gas oven operation

The oven cannot be switched on with the use of flames.

To switch on the oven:

- Turn the oven function control knob to (the oven lamp and the yellow light on the control panel will come on)
- Turn the thermostat control knob to the required temperature (the red light on the control panel will come on).
- After 5 seconds, the oven will ignite. If the oven does not switch on, the gas stop control light on the control panel will come on.

To try to switch the oven again:

- turn the oven function and the thermostat control knobs to (zero) and wait some seconds before trying to ignite the oven again.

When using the oven for the first time, it may be necessary to try the ignition several times: this is due to the air inside the gas pipes.

If there is a black out during the operation of the oven, this will automatically switch on as soon as power is restored.

Electric grill

- Turn the oven function control knob to and the thermostat control knob to MAX;
- To use the rotisserie and the electric grill:
- Turn the oven function control knob to and the thermostat control knob to 200°.

Thermostat Control Knob

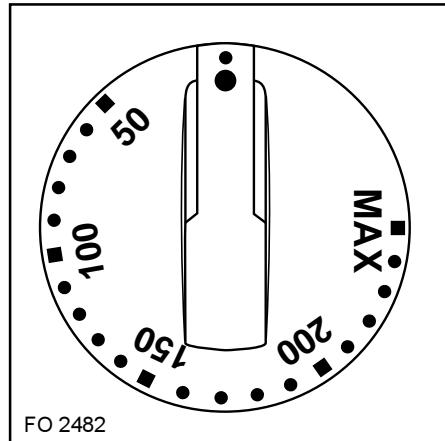
Turn the thermostat control knob clockwise to select temperatures between 50°C and 250°C (MAX).

Mains on Light

The oven function control light will come on when the oven function control knob is set.

Thermostat Control Light

The thermostat control light will come on when the thermostat control knob is turned. The light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.



Gas stop Control Light

The gas stop control light will come on when the oven burner switches off. To switch on, turn the control knob to zero and wait some seconds, then ignite again.

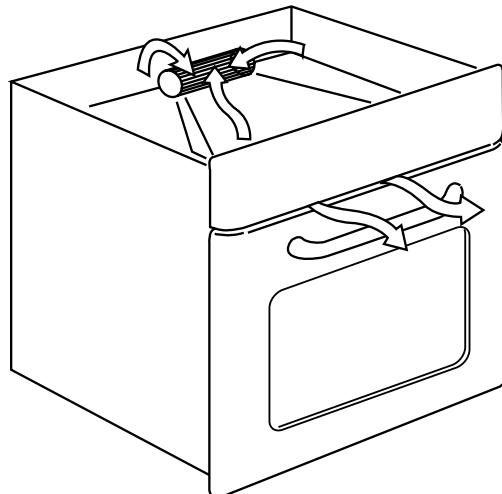
Cooling fan

The cooling fan operates during cooking. Air is expelled through vents between the oven door and the control panel, as shown in the diagram.

The cooling fan may run on after the oven is switched off to keep the controls cool. This is quite normal.

The Safety Thermostat (Electric Grill)

This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Service Force Centre. Under no circumstances should you attempt to repair the appliance yourself.



Before the First Use



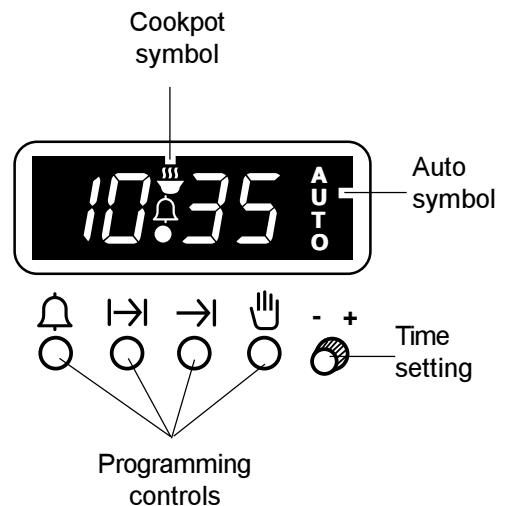
Remove all packaging, both inside and outside the oven, before using the appliance.

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

- ☞ 1. Switch the gas oven function control knob to and the thermostat control knob to maximum position.
- 2. Open a window for ventilation.
- 3. Allow the oven to run empty for approximately 45 minutes.

24 hour Clock and Timer

-  Minute minder
-  Cooking duration
-  End of cooking time
-  Manual function
-  Cookpot symbol - This will be displayed when a program is in operation.
-  Auto symbol - This will be displayed when the oven has been programmed for automatic operation.
- + Time setting knob



The electronic timer can indicate the time of day, operate as a minute minder and automatically operate the oven. Before the oven can be operated, the time of day must be set on the electronic timer. Please note that this is a 24 hour clock. For example, 2pm is shown as 14:00.

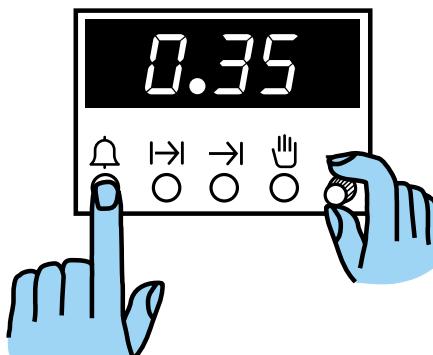
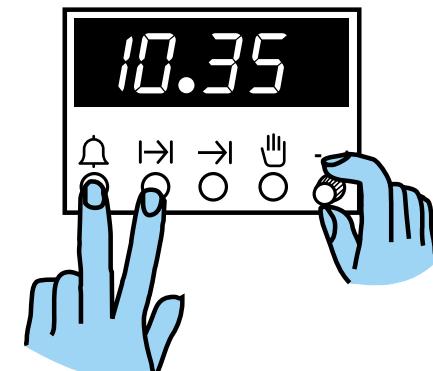
In case of loss of power, all the settings (time of day, set program or program in operation), will be cancelled. When the power is restored, the numbers on the display will flash, and the timer has to be reset.

TO SET THE TIME OF DAY

Press buttons  and , and at the same time turn the time setting knob until the correct time of day is displayed.

TO SET THE MINUTE MINDER

Press button  and at the same time turn the setting time knob until the duration time is displayed (maximum 23 hours, 59 minutes). Our diagram shows the timer set for 35 minutes. After a few seconds the time of day will show in the display. To check the number of minutes remaining, press the  button. At the end of the timed period an alarm will sound. To switch off the alarm press button .



MANUAL FUNCTION

Press button  to set the oven for manual function.

TO SET THE TIMER TO SWITCH OFF ONLY

This is useful if you want to begin cooking immediately but have the oven switch off automatically.

1. Set the oven function control knob and the thermostat control knob on the required settings.
2. Place food in the oven.
3. Press button  and, at the same time, turn the time setting knob until the required cooking duration is displayed.

Our diagram shows the timer set for 1 hour 10 minutes. At the end of the cooking time the oven will switch off, an alarm will sound. Turn the oven function and thermostat control knob to zero. To switch off the alarm press button .

TO SET THE TIMER TO SWITCH THE OVEN ON AND OFF

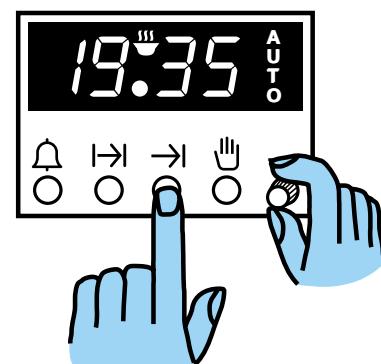
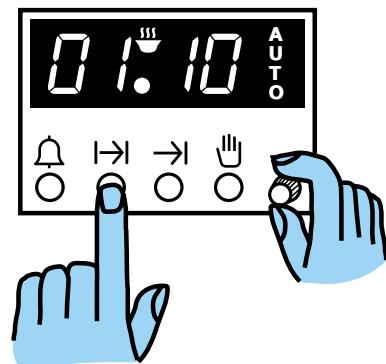
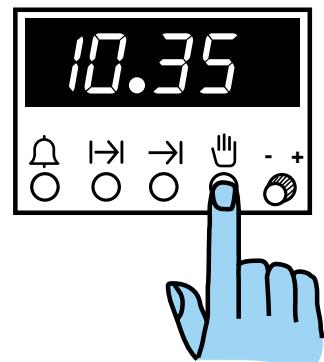
1. Ensure the clock is showing the right time of day.
2. Carry out steps 1, 2 and 3 as explained in "To set the timer to switch off only".
3. Press button  and at the same time turn the time setting knob until the end cooking time is displayed.

Our diagram shows the end cooking time set for 7:35 pm.

At the end of the cooking time the oven will switch off, an alarm will sound. Turn the oven function and thermostat control knob to zero. To switch off the alarm press button .

TO CANCEL A PROGRAMME

1. Press button  and, at the same time, turn the time setting knob until the cooking duration is set on "zero".
2. If the end cooking time has been set too, press button  and at the same time turn the time setting knob until the end cooking time is set on "zero".



Using the Oven



Always cook with the oven door closed.

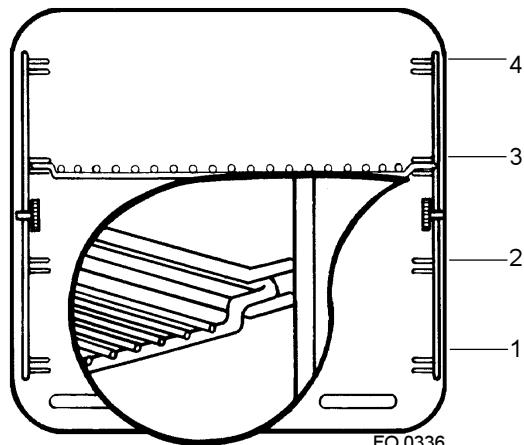
Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support the door using the door handle, until it is fully open.



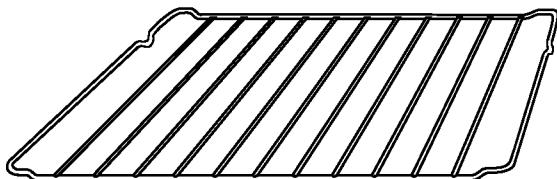
The oven has four shelf levels, and is supplied with two shelves. The shelf positions are counted from the bottom of the oven as shown in the diagram.

It is important that these shelves are correctly positioned as shown in the diagram.

Do not place cookware directly on the oven base.



ANTI-TIP SHELF



i Hints and Tips

Condensation and steam

When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, **always stand back from the oven when opening the oven door** to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

To prevent discoloration, regularly wipe away condensation and also soilage from surfaces.

Cookware

- Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

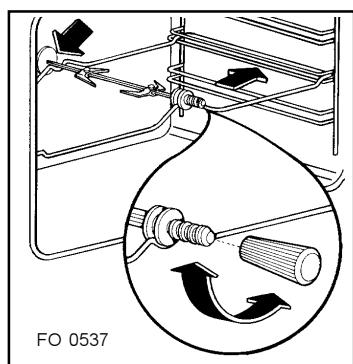
The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

- A** Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.
- B** Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

Grilling with the turnspit

1. Place the proper spit support in the oven.
2. Place the food in the spit and fix the forks by means of the screws.
3. Insert the point of the spit in the motor drive hole, which can be found in the back panel of the oven.
4. Place the outside edge of the spit on the spit support and unscrew the handle.
5. Insert the dripping pan in the lowest level, after pouring a little water in it.
6. **Turn the thermostat control knob to 200.**
Maximum cooking time: 60 minutes.



Gas Oven Cooking Charts

FOOD	TEMPERATURE °C	SHELF POSITION	COOKING TIME
PUDDINGS			
Milk puddings	170	2	1½ - 2 hours
Baked sponge pudding	210	2	45-60 minutes
Baked custard	190	2	50-60 minutes
CAKES			
Rich Fruit Cake	170	3	2¼ hours
Christmas Cake	170	3	3½ - 4½ hours
Victoria Sandwich	210	2 or 3	20-30 minutes
Madeira Cake	210	2 or 3	1 hour
Small Cakes	225	3	15-25 minutes
Plate tart	240	2	50 minutes
Fruit pie	240	2	50 minutes
Mince pies	225	2 or 3	15-25 mins
Profiteroles	210	2	25 minutes
YEAST MIXTURES			
Bread 1lb Loaves	MAX	2 or 3	30-40 minutes
Bread 2lb Loaves	MAX	2 or 3	30-40 minutes
Rolls and Buns	MAX	2 or 3	10-20 minutes
ROASTING MEAT			
Beef	225	2 or 3	20-30 minutes per lb
Lamb	225	2 or 3	25-30 minutes per lb
Pork and veal	225	2 or 3	30-35 minutes per lb
Chicken	225	2 or 3	20 minutes per lb
Turkey	210	2 or 3	15-25 minutes per lb
Duck and duckling	225	2 or 3	25 minutes per lb
Stuffed poultry	225	2 or 3	25 minutes per lb

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

Grilling

FOOD	Quantity		Grilling		Minutes	
	Number of pieces	Gramms	Shelf position	temperature °C	upper side	lower side
Steaks	4	800	4	MAX	10	8
Sausages	8	500	4	MAX	10	6
Chicken joints	6	800	3	MAX	30	20
Kebabs	4	700	4	MAX	12	10
Tomatoes	8	500	4	MAX	12	—
Fish fillets	4	400	4	MAX	8	6
Toasts	4	—	4	MAX	8	—
Bread	4	—	4	MAX	2~3	1

Cooking with the turnspit

FOOD	Gramms	Shelf position	Temp. °C	minutes
Chicken	1000	3	200	50/60
Roasts	800	3	200	50/60

Cleaning the Oven



The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.

To prevent damaging or weakening the door glass panels avoid the use of the following:



Household detergent and bleaches

- *Impregnated pads unsuitable for non-stick saucepans*
- *Brillo/Ajax pads or steel wool pads*
- *Chemical oven pads or aerosols*
- *Rust removers*
- *Bath/Sink stain removers*

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite, or Bar Keepers Friend is used.



DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.

If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.

Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm.

Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

Oven Shelves

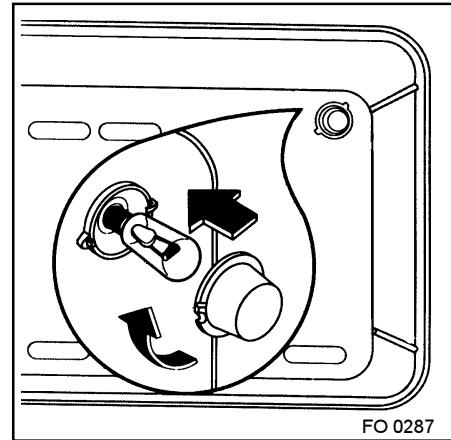
To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

Oven lamp replacement

Disconnect the appliance.

Unscrew the lamp and replace it with another suitable for higher temperatures (300°C) having the following characteristics:

Voltage: 230-240V (50Hz)
Power: 25W
Connection: E14



Something Not Working

If the appliance is not working correctly, please carry out the following checks, before contacting your local Service Force Centre.

IMPORTANT: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

SYMPTOM	SOLUTION
■ The oven or grill will not light	◆ Check that the oven is switched on at the wall ◆ Check that the power supply has not been interrupted before the cooling fan has had time to cool the oven down ◆ Check that there is not a problem with your gas supply
■ Food is cooking too quickly or too slowly	◆ Check that you are using the recommended gas marks and shelf positions
■ The oven is not cooking evenly	◆ Check that the oven is installed properly and is level. ◆ Check that you are using the recommended gas marks and shelf positions
■ The oven light does not work	◆ Check the light bulb, and replace it if necessary (see "Oven lamp replacement")
■ Steam and condensation settle on the food and the oven cavity.	◆ Refer to the contents of this booklet, especially to the chapter "Using the Oven". ◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

If after these checks, the appliance still does not work, contact your local Service Force Centre.

When you contact the Service Force Centre, they will need the following information:

1. Your name, address and post code.
2. Your telephone number
3. Clear and concise details of the fault
4. The model and the serial number (see rating label)
5. Date of purchase

Service and Spare Parts



If you require spare parts or an engineer contact your local Service Force Centre by telephoning:

08705 929 929

Your call will be routed to the Service Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk

Customer Care

For general enquiries concerning your appliance and for further information on Electrolux products, contact our Customer Care Department by letter or telephone as follows:

Customer Care Department

Electrolux
55-77 High Street
Slough - Berkshire SL1 1DZ
Tel : 08705 950 950*

* calls to this number may be recorded for training purposes

Guarantee Conditions

Electrolux Standard Guarantee Conditions

We, Electrolux, undertake that if, within 12 months of the date of the purchase, this Electrolux appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- * The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate.
- * The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- * The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- * All service work under this guarantee must be undertaken by an Electrolux Service Force Centre.
- * Any appliance or defective part replaced shall become the Company's property.
- * This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday. Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- * Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- * Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.
- * Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
- * Products of Electrolux manufacture which are not marketed by Electrolux.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- * The guarantee starts from the date you first purchased your product.
- * The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
- * This guarantee relates to you and cannot be transferred to another user.
- * Your new home is within the European Community (EC) or European Free Trade Area.
- * The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household

The electrical supply complies with the specification given in the rating label.

- * The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 22 22
Germany	Nürnberg	+49 (0)911 323 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)20 78 77 50
UK	Slough	+44 (0)1753 219 898

Instructions for the Installer

Technical Data

Model Number: EOG 621

APPLIANCE GAS SUPPLY: Natural Gas G20 20mbar

APPLIANCE CATEGORY: II 2H3+

Cabinet Dimensions

Minimum aperture height	580 mm
Minimum aperture depth	550 mm
Minimum aperture width	560 mm

Oven

Grill Element	1,830 W
Oven burner	2,700 W (Natural gas)
	2,500 W (LPG)
Oven light	25 W
Cooling fan	25 W
Turnspit motor	4 W
Total rating	1,880 W
Supply voltage (50 Hz)	230-240 V

Important Safety Requirements

This appliance must be installed in accordance with the Gas Safety (Installation and Use) Regulations (current addition) and the I.E.E. Wiring Regulations. Detailed recommendations are contained in the following British Standard Codes of Practice - B.S. 6172, B.S. 5440: Part 2 and B.S. 6891: Current Editions.

Provision for Ventilation

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with the current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

The room containing the appliance should have an air supply in accordance with BS. 5440: Part 2 Current Edition. All rooms require an openable window or equivalent and some rooms will require a permanent vent as well. For room volumes up to 5m³ an air vent 100cm² is required; for room volumes between 5m³ and 10m³, an air vent with a minimum area of 50cm² is required. If the room has a door which opens directly to the outside, no air vent is required. For room volumes that exceed 11m³ no air vent is required.

If there are other fuel burning appliances in the same room, B.S. 5440: Part. 2: Current Editions should be consulted to determine the requisite air vent requirements.

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Building in

Location of appliance

The appliance may be located in a kitchen, a kitchen/diner or bedsitting room but not in a bathroom, shower room or bedroom.

It is essential that there is a minimum clearance of 3mm between the top surface of the appliance and the inside top of the cabinet. The unit must be fitted into a cabinet conforming to Fig.2.

This oven unit may be used in a Built-in or a Built-under situation (see relevant diagrams). If the appliance is to be built-under a hob, it is recommended that the hob be installed before the oven unit.

Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown.

BUILDING IN

The surround or cabinet into which the oven will be built must comply with these specifications:

- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60°C above the ambient temperature;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

Dimensions of the oven and recess required are given in the relevant diagrams (in millimetres).

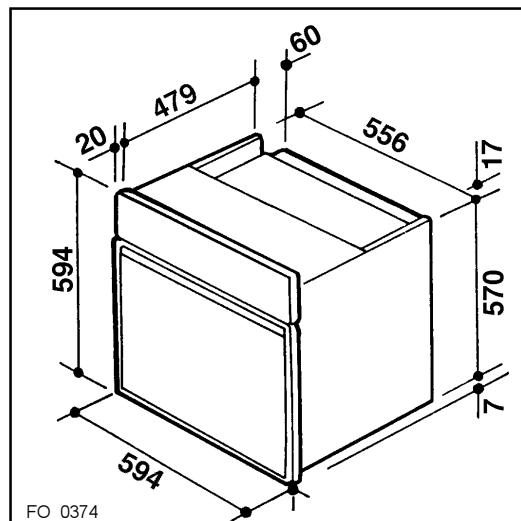


Fig.1

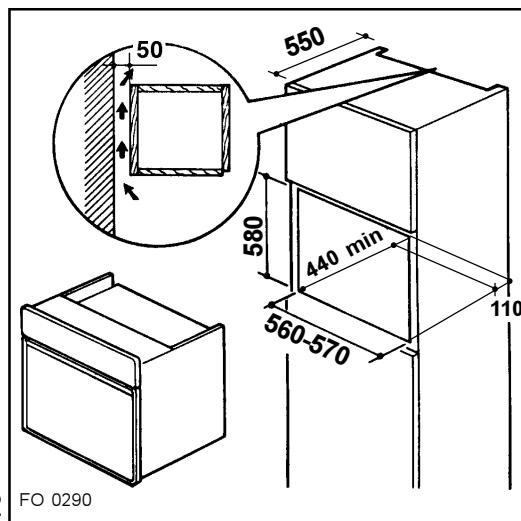


Fig.2

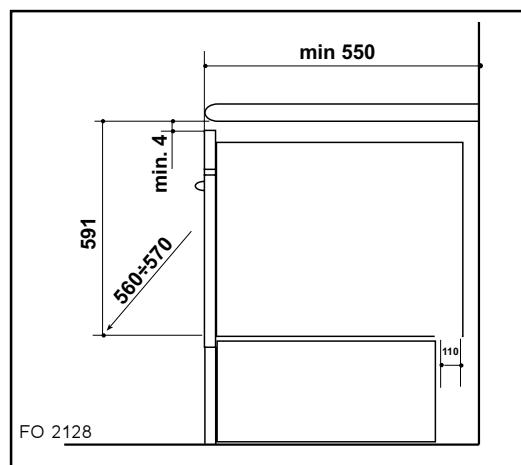


Fig.3

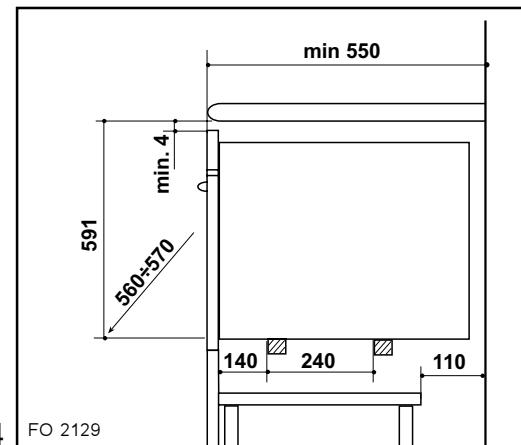
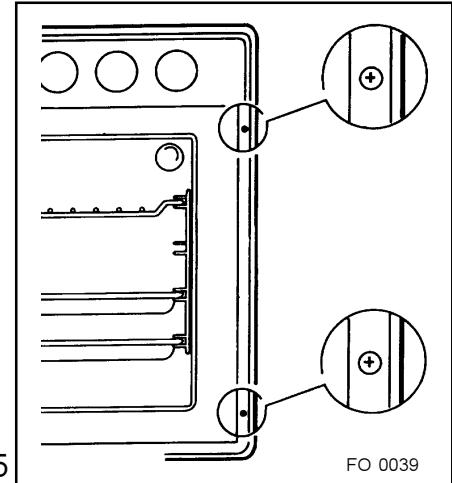


Fig.4

Securing the oven to the cabinet

1. Fit the oven into the cabinet recess,
2. Open the oven door
3. Secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame.



Electrical Connection

The oven is designed to be connected to 230-240V (50Hz) electricity supply.

The oven has an easily accessible terminal block which is marked as follows:

Letter L	-	Live terminal
Letter N	-	Neutral terminal
 or E	-	Earth terminal



THIS OVEN MUST BE EARTHTED

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

For UK use only

Connection via	Min. size Cable/flex	Cable / flex type	Fuse
• 13 A socket outlet • 13 A spur box	2.5 mm ²	3 core butyl insulated	13 A min.
• Cooker Control Circuit	2.5 mm ²	PVC/PVC twin and earth	13 A

For Europe use only

Min. size Cable/flex	Cable / flex type	Fuse
1.5 mm ²	H05 RR-F	13 A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point.

Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 60°C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer disclaims any responsibility should these safety measures not be carried out.

Gas connection

Fitting the appliance and cabinet

The gas supply connection ramp is positioned in the front upper side of the oven, behind the control panel.

To carry out the gas connection, partially insert the oven in the recess (about 30 cm.) and operate on the connection ramp from the top. The gas connection can be carried out in both the following systems:

- 1) Fig. 6 — flexible metallic pipes (with maximum length up to 2 metres only) — screw the feed pipe to the 1/2" connection ramp, inserting the gasket provided between the pipe and the ramp;
- 2) Fig. 7 — rigid metallic pipe (soft copper - minimum diameter: 8 mm) — insert the copper pipe into the connection ramp after fitting the correct nut and olive onto the copper pipe using a male / female adapter (not supplied).

To carry out the connection:

- tighten (fig.8) the nuts by means of a 22 mm. spanner, in order to keep the ramp in position and not to cause any distortion to the gas supply circuit.
- completely insert the oven in the recess and secure it as indicated in the relevant paragraph.



Check the gas supply ramp and the gas connection pipe are not squeezed while the oven is positioned into the recess.

The use of rubber flexible hoses is not permitted.

WARNINGS

- Using a gas cooking appliance will produce heat and moisture in the room which it has been installed in. Ensure a continuous air supply, keeping the air vents in good conditions or installing a cooker hood with discharge tube.
- In case of intensive or long time use of the appliance, make the ventilation more efficient, by opening a window or increasing the electric exhaust fan power.
- Check the perfect sealing of the connection using leak detection fluid.

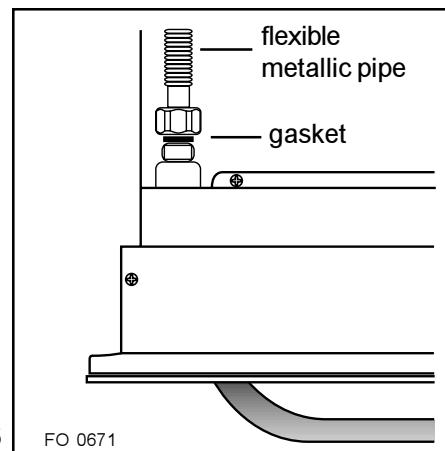


Fig.6

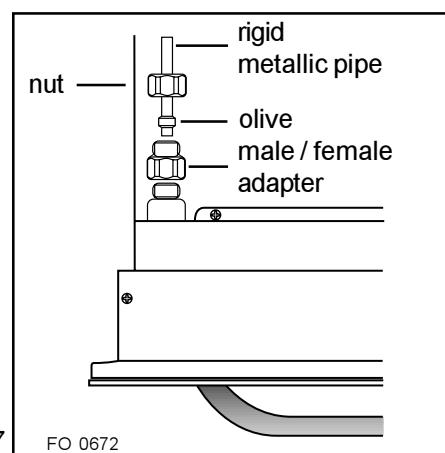


Fig.7

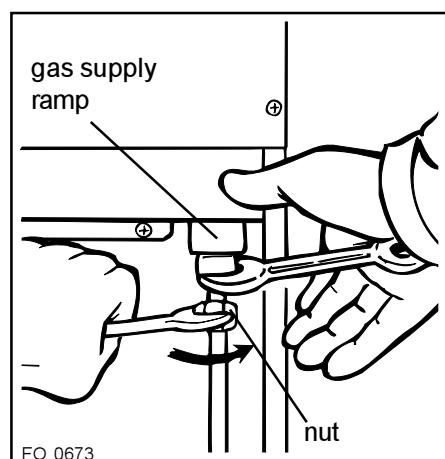


Fig.8

Conversion from Natural to LPG Gas

IMPORTANT

The replacement/conversion of the gas hob should only be undertaken by a CORGI registered engineer.

It is important to note that this model is designed for use with natural gas but can be converted for use with butane or propane gas providing the correct injectors are fitted. The gas rate is adjusted to suit. The oven burner does not need any primary air regulation.

Replacement of gas oven burner nozzle

To replace the gas oven nozzle, follow this procedure:

- a) remove the bottom of the oven;
- b) undo screw "a" and "b" and take the oven burner out;
- c) with a socket spanner 7 unscrew and remove the nozzle, situated in the bottom of the oven, and replace it with the correct one (see Table on this page);
- d) reassemble the burner following the same procedure backwards.

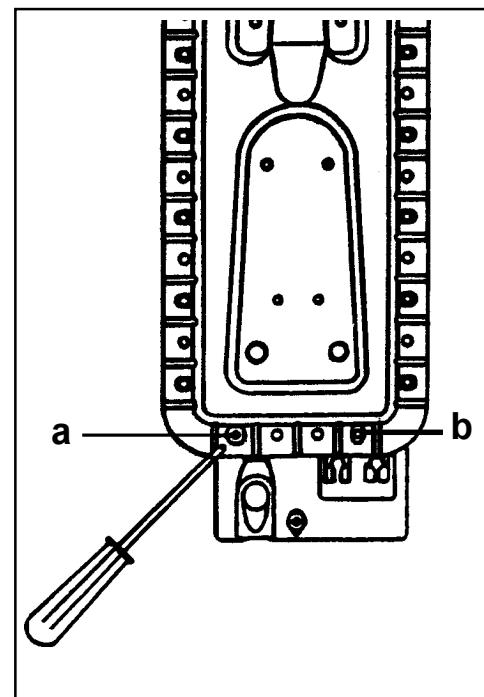


Fig. 9

TYPE OF GAS	NOZZLES 1/100 MM	NOMINAL POWER KW	POWER IN		REDUCED POWER (kW)	BY-PASS 1/100 MM	GAS NOMINAL PRESSURE (mbar)	MIN PRESSURE mbar	MAX PRESSURE mbar
			m ³ /h	g/h					
Natural gas (G20)	114	2,7	257	-	1,1	Reg.	20	17	25
Butane (G30)	78	2,5	-	182	1,1	52	30	20	35
Propane (G31)	78	2,5	-	179	1,1	52	37	25	45

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